

MANUALLY CONTROLLED GRIDDLES



JGM-2436

DESCRIPTION

Manually controlled griddle to be Model #JGM-_____ manufactured by Jade Range. To have 24" deep highly polished steel plate 1" thick and one manually controlled 30,000 BTU/hr. burner, each 12" of griddle. Provide stainless steel pitched gutter with full 2" x 3" drain. Furnish 3" high stainless steel rear and side splashes. To be of 14 gauge stainless steel all welded construction with stainless steel front, plate shelf, pilot tips, gas tubing throughout and legs with adjustable feet. Unit will have a 3/4" gas regulator.

OPEN BURNERS

Two 30,000 BTU cast iron open burners per 12" section with one 12" x 24" Lift-off cast iron top grate, each to have one stainless steel pilot per burner.

SPECIFY TYPE OF GAS WHEN ORDERING.

SPECIFY ALTITUDE WHEN ABOVE 2,000 FT.

MODEL NO.	DESCRIPTION
<input type="checkbox"/> JGM-2424	24" WIDE MANUAL-GRIDDLE
<input type="checkbox"/> JGM-2436	36" WIDE MANUAL-GRIDDLE
<input type="checkbox"/> JGM-2448	48" WIDE MANUAL-GRIDDLE
<input type="checkbox"/> JGM-2460	60" WIDE MANUAL-GRIDDLE
<input type="checkbox"/> JGM-2472	72" WIDE MANUAL-GRIDDLE
<input type="checkbox"/> JGM-2484	84" WIDE MANUAL-GRIDDLE
<input type="checkbox"/> FLOOR MODEL	ADD "-F" TO END OF MODEL NUMBER
<input type="checkbox"/> 2 OPEN BURNERS	ADD "-2" TO MODEL NUMBER (INCREASES WIDTH BY 12")
<input type="checkbox"/> 4 OPEN BURNERS	ADD "-4" TO MODEL NUMBER (INCREASES WIDTH BY 24")
<input type="checkbox"/> 6 OPEN BURNERS	ADD "-6" TO MODEL NUMBER (INCREASES WIDTH BY 36")
<input type="checkbox"/> BURNERS ON LEFT	ADD "L" BEHIND NUMBER OF BURNERS ADDED

Example: JGM-2436-2L-F: Floor model manual griddle 36" wide with two open burners on left. (Burners are standard on right).

STANDARD FEATURES

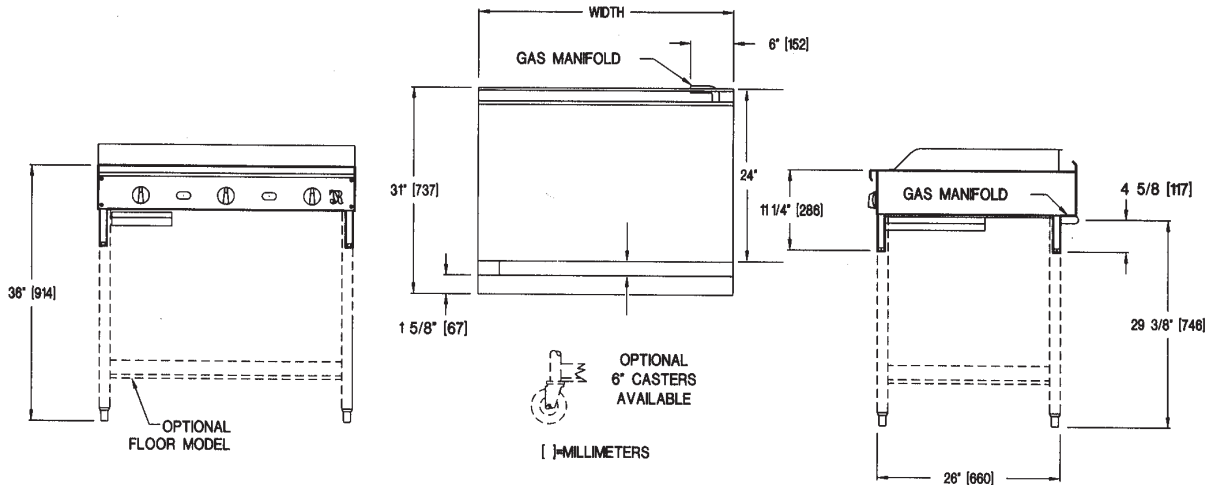
- Stainless steel sides, front, and plate shelf
- Full 24" deep highly polished steel plate 1" thick
- One manually controlled 30,000 BTU/hr. burner every 12" of griddle.
- Stainless steel pitched gutter with 2" x 3" drain
- 3" high stainless steel rear and side splashes
- 14 gauge stainless steel all welded construction
- Stainless steel legs welded into the frame
- High capacity 14 gauge welded drip tray
- Stainless steel gas tubing throughout
- Stainless steel pilot tips resist corrosion
- 3/4" gas regulator, included

OPTIONS & ACCESSORIES

- Stainless steel 8" extended plate shelf
- 8" deep cutting board, Poly
- 6" casters, front two locking (floor models only)
- 36" flex hose with quick disconnect & restraining device
- 48" flex hose with quick disconnect & restraining device



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MODEL	BTUS	WIDTH	DEPTH	HEIGHT	APPX. SHP. WT.	APPX. CUBE COUNTER/FLOOR
JGM-2424	60,000	24"	31"	SEE DRAWING	250 LBS.	15/24
JGM-2436	90,000	36"	31"	SEE DRAWING	330 LBS.	21/38
JGM-2448	120,000	48"	31"	SEE DRAWING	430 LBS.	27/49
JGM-2460	150,000	60"	31"	SEE DRAWING	500 LBS.	33/62
JGM-2472	180,000	72"	31"	SEE DRAWING	600 LBS.	39/72
JGM-2484	210,000	84"	31"	SEE DRAWING	700 LBS.	45/83
OPEN BURNER SECTIONS						
-2	30,000*	12"*	31"	SEE DRAWING	80 LBS.*	
-4	60,000*	24"*	31"	SEE DRAWING	140 LBS.*	
-6	90,000*	36"*	31"	SEE DRAWING	210 LBS.*	

* Add to above units respective quantities.

NOTE: SPECIFY TYPE OF GAS WHEN ORDERING.

UTILITY INFORMATION:

- 3/4" Connection
- Required operating pressure:
 Natural Gas 5" W.C. minimum
 Propane Gas 10" W.C. minimum
 14" W.C. maximum

Note: This unit must be connected with the gas appliance regulator supplied.